DINNER MENU

APPETIZERS

Duke's Spring salad (DF, GF, VG)
With mesclun, artichoke hearts, cherry tomato, cucumber, carrot, vinaigrette
$21.00

Cold-Smoked Salmon
Wasabi aioli, capers, onion rings, capeseed bread with butter
$25.00

Eye-Fillet of Beef Carpaccio (GF)
On rocket, with potato chips, pickled onion, orange, balsamic vinegar, creamy horseradish sauce
$28.00

Herb and Cheese Tortellini
Pumpkin velouté and roasted pine nuts
$24.00

SIDES

Seasonal Steamed Vegetables
Today's market selection
$9.00

Truffle Fries
Served with aioli, tomato sauce and Parmesan
$15.00

GF - Gluten Free DF - Dairy Free VG – Vegan V – Vegetarian
Please inform our staff of any dietary requirements or allergies before ordering. We take care to accommodate your needs but cannot guarantee an allergen-free environment due to possible cross-contamination.

Duke's Bar & Restaurant

DINNER MENU

MAIN COURSES

Pan-Seared Salmon (GF)
Lemon butter sauce, on warm mixed-bean and capsicum salad, red pepper coulis
$48.00

Grilled Eye-Fillet of Beef (GF)
served with red wine jus or béarnaise sauce, creamy mashed potatoes, pickled shallots, and seasonal steamed vegetables
$49.00

Roasted Bay of Plenty Lamb Rack (GF)
With red wine jus, mashed potato, parsnip purée, herb artichoke, green peas, and steamed seasonal vegetables
$54.00

Roasted Herb-Crusted Chicken Breast (GF)
Creamy garlic velouté, roasted baby potatoes and steamed seasonal vegetables
$47.50

Toasted Baby Beetroot Gnocchi (V)
In béchamel sauce, with green peas and Parmesan
$39.00

DESSERTS

Bread and Butter Pudding (V)
With marmalade jam, English custard, and vanilla ice cream
$18.00

Vanilla Yoghurt Cheesecake
With mixed berry compote, strawberry jelly, and today's sorbet and ANZAC crumble
$19.00

Selection of Sorbets (GF, DF, VG)
Today's selection
$17.50

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